

PIONEER GRILL

by Vivie



Catering to your every need.

Book your event with us **today**.

For booking information, please contact our sales and catering department at (320) 759-4608.

BREAKFAST

Continental

Assorted pastries, freshly brewed coffee, and fruit juice.

French Toast

Served with sausage links, butter and warm maple syrup, coffee, and fruit juice.

Pioneer Breakfast

Scrambled eggs, breakfast potatoes, choice of ham or sausage links, assorted pastries, coffee, and fruit juice.

Yogurt Bar

Build your own yogurt parfait with vanilla yogurt, blueberries, raspberries, granola, and walnuts. Served with assorted pastries, coffee, and fruit juice.

Cinnamon/caramel rolls or assorted muffins.

Add fresh-cut seasonal fruit to any of the above selections.

APPETIZERS

Vegetable tray with dip

Meat and cheese tray with crackers

Fresh fruit tray

Southwest egg rolls

Boneless wings

Meatballs

Chips & salsa

Guacamole

Artichoke dip with focaccia bread

Deviled eggs

Caprese skewers

Whole smoked salmon

Chocolate-covered strawberries by the dozen

Deli ham or turkey tea buns by the dozen

ENTRÉES

Build-Your-Own Sandwich

Assorted gourmet breads, sliced deli meats, sliced cheese, lettuce, tomato, and pickles. Served with potato chips and your choice of homemade soup or garden salad with dressing.

*Add potato salad, coleslaw, fruit, or pasta salad.

Pulled-Pork Sandwich

Tender homemade BBQ pulled pork served with baked beans, coleslaw, potato chips, and pickles.

Lasagna Rolls

Creamy ricotta and mozzarella cheeses rolled in pasta sheets, steamed, and topped with a rich meat sauce. Served with garlic toast, and garden salad with dressings.

Italian Sampler

Cavatappi pasta, meat sauce, homemade creamy Alfredo sauce, grilled chicken breast strips, garlic toast, grated parmesan, and garden salad and dressings.

Chow Mein Stir Fry

Choose from chicken or pork, served with steamed rice, egg rolls, chow mein noodles, and fortune cookie.

Beef Stroganoff

Served with Yukon mashed potatoes, choice of vegetable, and a dinner roll.

Sweet & Sour Chicken

Tempura chicken served with fried rice, and an egg roll.

Enchiladas

Choice of beef or chicken, served with black beans and Spanish rice on the side. Served with salsa, sour cream, and corn chips.

Barbecued Chicken

Macaroni and cheese, coleslaw, and a dinner roll.

Hot dogs/Brats

Baked beans, fixings, and potato chips.

Baked Potato Bar

Includes cubed ham, bacon, cheese sauce, broccoli, chili, green onions, sour cream, and butter.

Add sweet potato

Cheeseburger Bar

Grilled fresh 1/3 pound Angus beef patties served with crispy potato chips, baked beans, and all the fixings.

Tex-Mex Taco Bar

Build our own taco masterpiece with your choice of chicken or beef taco meat, soft and hard corn taco shells, Spanish rice, refried beans, and your favorite south-of-the-border toppings.

Taco Salad Bar

Crispy taco bowl served with homemade beef taco meat, lettuce, diced tomatoes, onions, black olives, shredded cheese, ranch dressing, salsa, and sour cream.

PIZZAS

14-inch pizza with garden salad and homemade ranch and French dressings.
single-topping pizzas | specialty pizzas
Gluten-free crust available

Cheese Pizza | Sausage Pizza | Pepperoni Pizza

Meat Lovers

Pepperoni, sausage, bacon, cheese

Supreme

Cheese, pepperoni, sausage, red onion, green peppers, black olives

Buffalo Chicken

Alfredo, buffalo chicken, cheese, blue cheese crumbles

BBQ Chicken

BBQ sauce, chicken, onion, cheese, cilantro

Thai Chicken

Thai chili sauce, chicken, cheese, cilantro

Hawaiian

Canadian bacon, pineapple, cheese

Chicken Broccoli Alfredo

Alfredo sauce, chicken, broccoli

Taco

Beef taco meat, cheese, crushed nacho chips, lettuce, tomatoes

Veggie

Onions, peppers, black olives, artichoke hearts, mushrooms, cheese

CUSTOMIZED ENTRÉES

Includes garden salad and fresh-baked dinner rolls,
choice of potato/rice and vegetable option.

Off-premises catering is only available for groups of 30 people and larger.

Poultry

- _ 4 oz. Chicken Cordon Bleu
- _ Sliced Roasted Turkey
- _ 4 oz. Chicken Kiev
- _ Chicken Marsala
- _ Chicken Piccata

Potato/Rice/Pasta

- _ Baked Potato
- _ Roasted Baby Reds or Yukon Gold
- _ Mashed Potatoes with Gravy
- _ Au Gratin
- _ Cranberry Wild Rice Blend

Beef

- _ Roast Beef
- _ Beef Tips
- _ Stuffed Beef Rolls
- _ Country-Style Meatballs

Vegetable

- _ Fresh Green Beans
- _ Buttered Kernel Corn
- _ Baby Carrots
- _ California Blend

Pork

- _ Honey Glazed Ham
- _ Braised Pork Loin
- _ Roasted Pork Tenderloin

**Vegetarian options
available upon request.**

BOXED LUNCHESES

Perfect for any luncheon event off premise.

Every box lunch includes: your choice of sandwich or wrap, bag of chips, fresh-baked cookie, and condiments.

Choose from the following:

- Ham and Swiss
- Turkey and Provolone
- Beef and Cheddar
- Club Wrap

All sandwiches are made on a buttery square croissant with lettuce, cheese, and condiments on the side. Gluten-free buns are available upon request.

*Add potato salad, coleslaw, fruit, or pasta salad.

DESSERTS

Pecan Pie

Pumpkin Pie

NY Style Cheesecake

Carrot Cake

Lemon & Cream Shortcake

Gourmet Cookie

Assorted Bars

BEVERAGES

Beer (on-site only)

Wine (on-site only)

Soda

Lemonade

Coffee

Bottled Water

MISCELLANEOUS RENTALS

Nonprofits pay half price for room rentals.

Grand Arbor

Community Room, 40' x 61'

Capacity | 100

Activity Room, 38' x 48'

Capacity | 50

Multi-Purpose Room

Capacity | 50

Theater Room

Capacity | 100

Private Dining Room

Meditation Chapel

Nelson Gables

Governor's Room

Capacity | 100

Miscellaneous Items

- Linen Napkins
- White Tablecloths
- AV Equipment

CATERING CONDITIONS

Menu selection and food policy

- Catering menu selections are required 14 days prior to the event when finalizing details.
- All food, beer, and wine must be supplied and prepared through Grand Arbor with the exception of commercially prepared cupcakes and cakes. Please contact our catering coordinator or the culinary director for final approval.
- Based on a recommendation from the Health Department, our policy is not to leave leftover food or beverages out of the event area. All the food will be brought back to the facility and disposed of properly.
- Menu choices and prices are subject to change and are guaranteed four weeks prior to the event date.
- To save the date, we ask for a 10% deposit. The deposit is refundable six months prior to the event.

Attendance guarantees

- An estimate attendance guarantee (RSVP) is required six months prior to the event date.
- A final guarantee of attendance for any catered event is required 14 days in advance of the event date.
- If the attendance falls below the guaranteed number, the customer will be charged for the final guaranteed number. Grand Arbor customarily prepares for 5% over the guaranteed number.

Service charge and sales tax

- A 20% gratuity will apply to all food and beverage items.
- A 7.375% MN sales tax will be applied to food and beverage items.
- A 3% processing fee will be applied to all credit card payment.

Signature: _____

Date: _____